

### PRESSURE STEAMERS

2 OR 3 COMPARTMENTS, CABINET MOUNTED  
 ELECTRIC STEAM GENERATOR  
 24, 36 OR 48 KW, 36" WIDE CABINET BASE

- MODELS:**
- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> PEM-24-2 | <input type="checkbox"/> PEM-24-3 |
| <input type="checkbox"/> PEM-36-2 | <input type="checkbox"/> PEM-36-3 |
| <input type="checkbox"/> PEM-48-2 | <input type="checkbox"/> PEM-48-3 |

#### Cleveland Standard Features

- 5 psi Operating Pressure in cooking compartments
- Mechanical interlock prevents unlatching door while compartment is pressurized
- Timers, one per compartment, are mechanical style with audible signal
- Thermostatic Trap vents cooking compartment automatically
- Steam Inlet Valves and Exhaust Valves interlocked for synchronous action
- 8 psi Compartment Safety Valve
- Capacity per compartment for eight, 12" x 20" x 2 1/2" deep Cafeteria Pans, or four, 18" x 26" Bun Pans
- Heavy Duty, free floating, cast aluminum compartment doors
- Compartment Door Hinges have adjustable hinge pins and self-lubricating bushings
- Door Gasket replaceable without tools
- Pressure Gauge for compartment operating pressure
- Compartment Slide Racks are removable without tools, for easy cleaning
- Type 430 Stainless Steel: external enclosure, Table Top and eight gage plate cooking compartments
- Modular Cabinet Base with Hinged Doors
- High efficiency Electric Steam Generator with Automatic Water Fill on start-up
- Automatic Water Level Control System with Low Water Power Cut-off Circuit
- Steam Generator equipped with High-limit Pressure Safety Switch and Safety Valve
- Automatic Steam Generator (boiler) Blowdown allows intermittent control, complete with additional Manual Drain Valve
- Steam Generator Pressure Gauge
- 6" Stainless Steel Legs with level adjustment and flanged feet
- Single Cold Water Connection (no hot water required)
- Secondary Low Water Cut-Off, factory installed (CALE)  
(Required for AZ. AR. CA. CO. CT. DE. FL. GA. HI. IL. IA. KS. MD. MA. MI. MN. MT. NE. NV. NM. NC. OK. OR. PR. RI. TN. UT. VA. WA. WV., Buffalo, NY, Wash. DC)
- Standard Voltage 208-240 volts, 60 hz, single phase, three wire
- All Major Components are serviceable from the front of unit



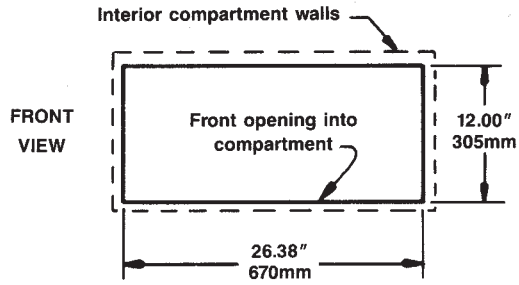
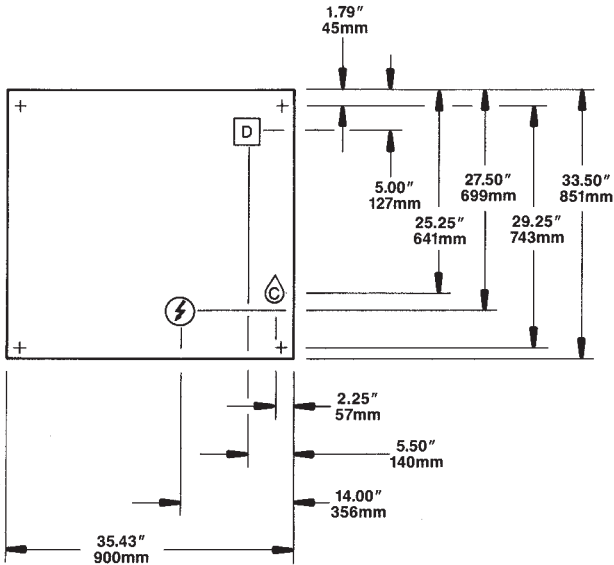
#### Short Form Specifications

Shall be \_\_\_\_ Compartments, CLEVELAND, Pressure Steamer, Model PEM- \_\_\_\_ - \_\_\_\_ , Electric Steam Generator, \_\_\_\_ kw, \_\_\_\_ volts, \_\_\_\_ ph, three wire. Each Cooking Compartment equipped with: 60 Minute Timer; Heavy-duty, free floating Door with Safety Interlock; and synchronous operating Steam Inlet and Exhaust/Drain Valves. Solid State Controls operate Water Level and Steam Generator (boiler) Safety Functions. Automatic Steam Generator (boiler) Blowdown with additional Manual Drain Valve.

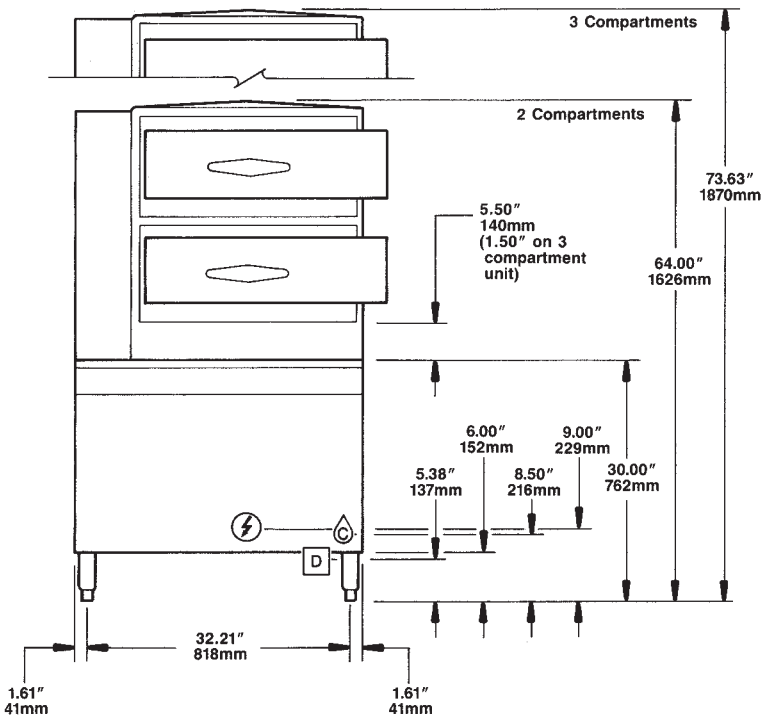
- 15 psi for Kettle Operation, includes Power Take-Off (PTO)
- Kettle Interconnecting Kit (IMK)
- Stainless Steel base Frame (FSS)
- Stainless Steel gas flue cover, insulated (SSF)
- Special compartment Slide Racks
- 12" x 20" Cafeteria Pans 1", 2 1/2", 4" or 6" deep
- Intermediate Pull-Out Shelf (POS)
- Spray Head with flexible Hose (SH)
- Voltages, other than standard
- Water Filters
- Correctional Packages

#### Options & Accessories

- Automatic Steam Inlet and Exhaust Operation (AT-2): includes 60 minute Automatic Timers and Manual Bypass



- Each compartment has capacity for:  
 Eight, 12" x 20" x 2½" Cafeteria Pans or  
 Six, 12" x 20" x 4" Cafeteria Pans or  
 Four, 12" x 20" x 6" Cafeteria Pans or  
 Four, 18" x 26" Bun Pans
- Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with those codes.
- Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, NSF, ASME/N.Bd., CSA.



### WATER QUALITY REQUIREMENT

The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

- TOTAL DISSOLVED SOLIDS less than 60 parts per million
- TOTAL ALKALINITY less than 20 parts per million
- SILICA less than 13 parts per million
- pH FACTOR greater than 7.5
- CHLORINE less than 30 parts per million

Consult a local water treatment specialist for an on site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.

### ELECTRIC ⚡

KW	Volts	Watts	Ph	Amps	Wire	
24	208	21,500	1	103.4	2	
	220	24,000	1	109.1	2	
	240	24,000	1	100.0	2	
	440	20,200	1	45.9	2	
	480	24,000	1	50.0	2	
	208	21,500	3	59.7	3	
	220	24,000	3	63.1	3	
	240	24,000	3	57.8	3	
	440	20,200	3	26.5	3	
	480	24,000	3	28.9	3	
36	600	24,000	3	23.1	3	
	360	21,500	3	34.5	4	
	380	24,000	3	36.5	4	
	415	24,000	3	33.4	4	
	48	208	42,900	3	119.2	3
		220	48,000	3	126.1	3
		240	48,000	3	115.6	3
		440	40,300	3	52.9	3
		480	48,000	3	57.8	3
		600	48,000	3	46.2	3
360		42,900	3	68.9	4	
380		48,000	3	73.0	4	
415		48,000	3	66.9	4	

WATER ⚡	DRAINAGE D	CLEARANCE
1/4" NPT Cold Water Inlet 35 psi minimum 60 psi maximum	<b>The Floor Drain must be located outside the confines of the equipment base.</b>  1 1/2" I.P.S. common drain. Do not connect other units to this drain. Do not use PVC pipe for drain.	Right - 3", Left - 3", Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access)  <b>Contact factory for variances to clearances.</b>